

## Chambolle Musigny 1er Cru Les Baudes 2013, Domaine Sérafin

Price Code £165.00 CHAM150

This is a more masculine style of Chambolle. A sumptuous and powerful wine from one of Burgundy's greatest domaines.

## Tasting Notes:

Rich and firm with a liqurice overtone. The tannins are sturdy but in balance.





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| Specification     |   |
|-------------------|---|
| ABV               | 14%   |
| Size              | 75cl  |
| Drinking Window   | Drink from 2022 through to 2033   |
| Country           | France  |
| Region            | Burgundy  |
| Area              | Côte de Nuits   |
| Sub Area          | Chambolle-Musigny   |
| Туре              | Red Wine  |
| Grape Mix         | 100% Pinot Noir   |
| Genres            | Fine Wine   |
| Vintage           | 2013  |
| Body              | Elegant, refined and supple   |
| Producer          | Domaine Sérafin   |
| Producer Overview | This domaine produces some of the finest, traditional wines of the Gevrey<br>Appellation. Frédérique Goulley, the niece of Christian Sérafin, who has been<br>working alongside her uncle for over ten years now, is now very much the<br>winemaking driving force at the domaine, while Christian slows down. Although the<br>baton has been handed over, the wine making philosophy hasn't changed. These<br>wines are hand crafted, with old vines and low yields central to the winemaking<br>here. A cool ten day maceration helps create a stunning richness and<br>concentration with the diligent use of new oak and the non-filtration of the wines<br>being key to the Sérafin style. They continue to destem around 70% of the<br>bunches. The grapes are fermented at a relatively high temperature and enjoy up<br>to 100% new oak ageing. |
| Closure Type      | Cork  |
| Food Matches      | Goes well with raspberry marinated rack of lamb.  |